

Claims

- 5 1. Fat product based on whole egg or egg yolk, including a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acids.
- 10 2. Fat product according to Claim 1, characterized in that it is in solid form, preferably in powder form.
- 15 3. Fat product according to Claim 1 or 2, characterized in that the long-chain polyunsaturated fatty acids are arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid or mixtures thereof.
- 20 4. Fat product according to one of Claims 1 to 3, characterized in that it additionally contains other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.
- 25 5. Fat product according to one of Claims 1 to 4, characterized in that it has a carbohydrate content of at most 15 wt.%, preferably of at most 5 wt.%, based on the dry matter.
6. Fat product according to one of Claims 1 to 4, characterized in that it has a fat or oil content of more than 30 wt.%, based on the dry matter.
- 30 7. Fat product according to one of Claims 1 to 6, characterized in that at least part of the fat or oil component originates from an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil or mixtures thereof.
- 35 8. Process for the preparation of a fat product according to one of the preceding claims, characterized in that the endogenous fat component of whole egg or egg yolk is replaced with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acids.

9. Use of whole egg or egg yolk for the stabilization of fat or oil containing triglycerides of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

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10. Use according to Claim 9, characterized in that the fat or oil consists of animal fat, marine oils, fermentation oils or mixtures thereof.

11. Use of a fat product according to one of Claims 1 to 7 in foods, food supplements and special diets for the provision of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

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12. Use of a fat product according to one of Claims 1 to 7 in animal feed for the provision of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

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13. Fat product based on whole egg or egg yolk, including a fat or oil component containing triglycerides and/or phospholipids of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid, the proportion of at least one of these fatty acids being more than 1 wt.% of the total fatty acids.

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14. Use of whole egg or egg yolk for the stabilization of fat or oil containing triglycerides of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

15. Use according to Claim 14, characterized in that the fat or oil consists of vegetable oils, marine oils, fermentation oils, enzymatically or chemically modified oils or mixtures thereof.

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16. Use of a fat product according to Claim 13 in foods, food supplements and special diets for the provision of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

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17. Use of a fat product according to Claim 13 in animal feed for the provision of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

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18. Process for the preparation of a fat product according to Claim 13, characterized in that the endogenous fat component of whole egg or egg yolk is replaced with a fat or oil component containing triglycerides and/or phospholipids of gamma-linolenic

acid, stearidonic acid and/or conjugated linoleic acid, the proportion of at least one of these fatty acids being more than 1 wt.% of the total fatty acids.

19. Food containing a fat product according to one of Claims 1–7 or 13.

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20. Feed containing a fat product according to one of Claims 1–7 or 13.